2Company Potatoes Revision15

Number of Servings: 15 (195.98 g per serving)

Amount	Measure	Ingredient
3 1/2	lb	Potatoes, hash browns, shredded, 80% ckd, iqf
3/8	ea	Soup, cream of potato, 50oz pack, cond, cnd
1 2/3	cup	Sour Cream, light
14.00	oz	Cheese, cheddar, low fat, shredded
1.00	Tbs	Spice, paprika
4 3/4	Tbs	Parsley, dried

Nutrients per se	rvin	g			
Nutritic Serving Size (196 Servings Per Con	3g)		cts		
Amount Per Serving					
Calories 180	Calo	ries fron	n Fat 45		
		% Da	ily Value*		
Total Fat 5g					
Saturated Fat 2.5g 13%					
Trans Fat 0g					
Cholesterol 15mg	g		5%		
Sodium 490mg			20%		
Total Carbohydra	ate 2	24g	8%		
Dietary Fiber 3g 1					
Sugars 2g					
Protein 10g					
Vitamin A 10%		/itamin (2 15%		
Calcium 15%	• 1	ron 6%			
*Percent Daily Values a diet. Your daily values n depending on your calor Calori	nay be	higher or l			
Total Fat Less Saturated Fat Less Cholesterol Less Sodium Less Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohy	Than Than Than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2,400mg 375g 30g		

Instructions

Combine all ingredients. Pour into pan(s) sprayed with nonstick spray. Sprinkle with paprika and parsley flakes on top. Bake uncovered at 325 degrees for 1 1/2-2 hours or until well cooked and done.

Serve 1/2 -2/3 cup/#8 scoop = 1 vegetable serving 1 serve = 24 grams CHO = 1 1/2 CS

Notes

Potentially Hazardous Food. Food Safety Standards: Hold food for service at an internal temperature above 140 degrees F.

May add onion or bell pepper to customer's taste

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